Of Interest to Maid and Matron

EDITED BY
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Empress Eugenie. Whose Best Gown Cost $120
From the Famous Painting by Winterhalter

"BEAUTIFUL," cried the Empress Eugénie recently when she visited Paris and saw some of the fashionable gowns of the hour. "But how dreadful!" she added, when she heard how much they cost. "Why, when I was upon the throne of France I never paid more than $120 for a gown, and I was called very extravagant." The former Empress of the French added that it never would have been possible for her to have made both ends meet had she spent the money for her clothes that the untitled women of to-day do.

Changed indeed are the times since Eugénie, with such expenditure as she spend her large allowance to the last penny, but while she spent freely upon her toilet, she never exceeded her income, her accounts always balancing with the most praiseworthy accuracy."

"It was in the time of the Empress Eugénie that Worth and Virot laid the foundations of their world wide reputations," says Guerber. "Eugénie often designed her costumes herself and criticised and frequently altered those supplied by her dressmakers. She invented invisible hair nets, colored petticoats and summer umbrellas. Although she had the most magnificent of State gowns, she was so indifferent to her attire at home that she shocked her court ladies, one of whom reported that she saw her in a common cardigan jacket, such as the market women wore. Since she was never indolent she had no lounging robes, so that when the Prince Imperial had the measles and she wanted to sit up with him she had to send one of her women out to purchase a ready made woollen wrapper."

The negligees worn to-day by women of fashion cost more than the street gowns of the one time Empress. One hundred and fifty dollars is not at all an expensive price for a garment of that kind, and there are probably dozens of them in wardrobes costing more than that.

Dress has been increasing, not only in the cost of each article in the wardrobe, but in the number of things considered necessary to the well dressed woman. The total makes it necessary for her to have more than a royal allowance.

With the advancing cost of high living the price of women's attire has constantly soared, and this season it probably outruns that of any other year within the memory of any living person. This statement refers to the cost of the wealthy and fashionable woman's wardrobe. For those who buy with discretion and make their own clothes—at least in part—it is still possible to dress in good taste and prettily without going into bankruptcy; but the woman who puts no limitations except those of her own taste upon her expenditures enjoys the greatest opportunity ever known for spending money.

One of the importers and modistes early in the season said that women must be prepared to empty their pocketbooks this year if they would dress handsomely and in the latest mode. The shops that cater to persons of wealth and fashion are rich in costly fabrics and all the accessories to dress. The highest priced modistes, tailors and milliners are busy turning out

RISE IN COST OF FASHIONABLE ATTIRE SINCE EUGENIE WAS EMPRESS OF FRANCE.

clothing at top figures. A woman of fashion who wishes to dress according to the dictates of fashion, to maintain her place and prestige in society, does not regard the cost.

No one in the world probably dresses better than the American woman. Such women as Mrs. Cornelius Vanderbilt, Mrs. Alfred G. Vanderbilt, Mrs. George Gould, Mrs. Anthony J. Drexel, Mrs. Payne Whitney, Mrs. Leeds and a score of others are distingnished for their elegance and the perfection of all the details of their costumes, and there are many others not quite so prominent socially in whose dress can be found no flaw.

What does it cost the woman of to-day to be perfectly dressed? The Empress Eugenie's $120, which she paid for her best gown, might, perhaps, buy a simple little morning frock for the woman of fashion in New York, but nothing more than that. Her tailored gowns cost from $200 to three times that, according to the amount of hand work and the kind of trimming on them. In these days of the generous use of fur a tailored street costume trimmed with it may easily cost a thousand dollars. There must be many of these suits and even more of the afternoon and evening creations, elaborately made and embodying costly brocades that sometimes cost $50 a yard; real lace of priceless value and frequently having incrustations of semi-precious or even real gems. The cost of these gowns runs through all the hundreds, even to thousands of dollars.

Wraps are an important item in the wardrobe of the woman of fashion. Today they are made of richest brocades and trimmed with beautiful fur. Every woman of the class spoken of has, too, several fur coats of varying values, including a sable, worth several thousand dollars. There are such fur accessories, too, as muffs and collars and mantles.

Hats have mounted in price more rapidly perhaps than any other one thing that women wear. One woman never buys less than twelve hats at a time and seldom pays less than $100 for any one of them. It is remarkable how simple a hat may be bought for $150 if you get it at the right place. "Eighty hats are not too many for the woman of fashion to buy in a year," announced Georgette on her recent visit to New York. The cost of eighty hats at an average of $100 is an easy arithmetical problem. It is said of a certain young matron in New York society that she never appears twice in the same hat.

But hats and gowns and wraps are the things one takes for granted that big money shall be paid for by those who can afford it, and they undoubtedly do form the largest item of expense; but there are so many other things that help perceptibly to swell the total. A woman who has her boots and shoes made to order at one of the best places in the city gives an order for forty pairs at a time, none costing less than $15, and many of them much more. To go with the exquisite slippers there is hosiery worthy of them, both in quality and price. Filmiest of silk stockings have insets of real lace and cost $150 a pair. This year, too, there are stockings with real gems worked in the embroidery, which are even more expensive. Stockings, like gloves, are bought dozens at a time to match all different gowns.

Lingerie is constantly becoming a larger item of expense in the wardrobe of the well dressed woman of fashion. However simple it may be in theory it must be as costly as can be made. The silk is of the softest purchasable and the linen and cotton fabrics the finest that can be had, hand made, and they must be hand embroidered, and whatever lace is used must be real. It was said of a girl who was married a few weeks ago that several pieces of lingerie in her trousseau cost more than a thousand dollars each.

There are a score of accessories that help to make the expense of maintaining the wardrobe of the American woman in perfect condition a total that would have staggered the most reckless of the wives of monarchs of other days. The simple little bag that she carries in her hand costs from fifty to one hundred dollars. She probably does not know how many she has for various occasions. There are all kinds of ornaments, too, that cost hundreds of dollars, this, of course, taking no account of her wonderful jewels.

One woman's hair costs her $500 a year, the various transformations and other things essential to a stylish coiffure.

The American woman undoubtedly sets the pace in the elegance of her wardrobe and in her expenditures for it. Those of great wealth lead and those with less spend in proportion. Are they able, as the former Empress boasted that she was, to make both ends meet? They are perhaps less concerned with that part of the problem. Their object is to be perfectly dressed, and in this they succeed.

Royalty is often far behind commoners in the matter of dress. Queen Mary of England in her younger days made her own dresses and was very economical in her expenditures. Lately she has been dressing more elaborately, but she still spends far less for her unofficial clothes than many an American woman. The German Empress is also thrifty in her expenditures, and the Queen of Italy saves on clothes for her charities. Their respective chamberlains do not give out the amount Their Majesties spend for dress, but if the figures could be obtained it would be interesting to compare them with those of prominent American women.

MRS. CORNELIUS VANDERBILT

Photo by Hadley Studio

MRS. JOHN R. DREXEL

Two of the Best Dressed Women in New York Society.

New Home for Young Women's Christian Association

NEW YORK, Saturday.

CHARACTERISTIC of its purpose is the new twelve story building that is to house the National Board and the Training School and serve as the headquarters for the Young Women's Christian Association in the United States. It is roomy, substantial, simple, beautiful because of its simplicity and its adaptability to its purpose.

It stands at the corner of Lexington avenue and Fifty-second street. Across the street is soon to be built the Woman's University Club house and next door the Fifteenth street branch of the Young Women's Christian Association will erect a fine building. Near by is the Bible Teachers' College. It has therefore the nucleus of a congenial environment. With the erection and occupation of this building the Young Women's Christian Association enters upon a new phase of its existence. Instead of a scattered series of local organizations it becomes a great institution with a central organization ready to develop and push the work harmoniously and thoroughly. The National Board was formed a few years ago, but with the new building and equipment it will be able to work with far more efficiency than before.

As the national headquarters for all members of the Y. W. C. A. of the United States each member has a part in this building and its courtesies are extended to her. There is an exhibition room, where she is invited to spend as much time as she desires looking at the charts, photographs and other materials gathered there. There is also adequate room for conference and consultations with members and secretaries of the National Board. Here she may attend administrative conferences and see methods of scientific management applicable to local associations.

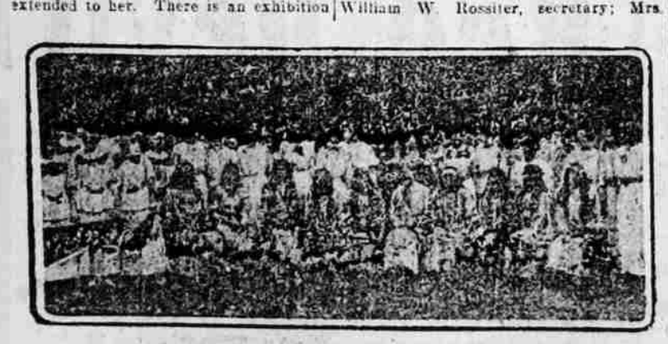
The second use of the building is to furnish light and convenient offices for the use of the National Board.

The third use is for the National Training School. In this school professional training is furnished to those who aspire to executive positions in the association. The students have their home here while they are taking the course. The entrance to the training school is in Fifty-second street and that of the offices is in Lexington avenue, and on most of the floors there is no communication between the two parts of the building.

The assembly room is the central feature of the building architecturally as well as for the work of the association. It is an elliptical vaulted space with three galleries at the spring of its domed ceiling, two lodges on the diagonal axes of the room opposite the platform, the whole lighted by an oval skylight of leaded glass. Here important public meetings will be held.

Until recently the Young Women's Christian Association was merely the name for a number of organizations with varying methods throughout the country. Now they have been correlated under one, the National Board, which in the interim of the association's conventions carries on the work for the association as a whole. Its officers are Miss Grace H. Dodge, president; Mrs. James S. Cushman, first vice president; Mrs. R. C. Jenkinson, second vice president; Mrs. William W. Rossiter, secretary; Mrs. Samuel J. Broadwell, treasurer. Miss Helen M. Gould, Miss Jessie Woodrow Wilson, Mrs. Stephen Baker, Mrs. Dave Hennen Morris, Mrs. Clarence M. Hyde and Mrs. Charles N. Judson are members of the Board who take an active part in the work.

This Board makes a continuous study of the needs of young women in all parts of the country and at the same time a study of the association as a co-operative instrument of service.



Indian Y. W. C. A. Girls.

Although the Young Women's Christian Association is one of the most democratic organizations in the country, it has enlisted in its service some of the best known women of high social position in the country. While its work is very broad, it never loses sight of the religious object for which the association was formed. Purely sociological work or settlement work unrelated to Christian influence has no part in its scheme. Everywhere it is seeking to hold girls together by the influence of Christianity, while giving them the practical material help that they need and enlarging their social and intellectual opportunities.

In the big cities the centres offer classes for girls who wish to learn or to perfect themselves in trades and gainful occupations, and at the same time extend to those who are homeless or who have few pleasures in their homes pleasant places where they may come together for social intercourse, for reading and for other advantages. Then there are special lines that are being taken up, such as the work for the immigrant girls. The newly landed girls, who are almost always lonely and are often in need of help of various kinds and subject to terrible temptations, are followed up and helped by the Young Women's Christian Association special workers. This is to be extended as soon as possible to all the seaport towns.

Another new kind of work is that in the mill towns, especially in those of the South, where the welfare of the girls is looked after and where they are often given the only social pleasures that ever come their way. They receive instruction, too, that enables them to get better places and when they marry to make more comfortable homes. Various kinds of recreation, it is hoped, may be developed among them.

Rural work is one of the newest fields taken up by the organization. Boys get away to the towns or manage in some way to break the monotony of their lives, but girls in the country districts have a very dreary life for the most part. Special workers have tried to bring a little brightness into the country districts, and to form centres where the girls can get a wider outlook upon life.

One of the best known and most thoroughly organized departments of the Young Women's Christian Association is that undertaken for the students in all the important colleges of the country. As soon as a girl enters college she comes under the eye of the Young Women's Christian Association. If she is homesick or discouraged it soothes and helps her. It helps her to multiply her opportunities for fun and good times, and all the while it is striving, underneath and above everything else, to help her in her religious life. There are 660 student organizations, 208 in cities and small towns and seven county or rural organizations, a total of 875, with a membership of 253,706.

The National Training School, which was opened in a house in Gramercy Park two years ago, has about fifty students enrolled this year. They are being trained to take positions as secretaries and workers of various kinds in organizations throughout the world. The association does a great work in China, Japan, India and Southern America. Recently the first Japanese branch in this country was formed at San Francisco. At the biennial conventions there are always delegates from foreign lands, and through the colleges the foreigners are reached and carry home with them the enthusiasm necessary to help with the organizations in their native countries. Work is also carried on among the North American Indians.

A Group of Japanese Girl Students.

VEGETABLES THAT ARE LITTLE USED

By ANNE BARROWS.
Domestic Science Instructor, Teachers College.

ACCORDING to the alphabet was the scheme devised by some ingenious housekeeper who desired to vary her daily menus. This might be followed with vegetables, since their names begin with nearly every letter of the twenty-six. Few housekeepers use a quarter of the varieties of vegetables that are within their reach, either in the market, or better yet by way of the home garden.

Let us consider the first four letters and some of the less common vegetables they suggest, such as artichokes, Brussels sprouts, celeriac and dasleen. The name artichoke is applied to two widely differing food plants, neither being very familiar to most housekeepers. The most common is the Jerusalem artichoke, an American plant, a species of sunflower. Its name has no connection with the city of Palestine apparently, but is thought to be a corruption of girasole, the Italian name for sunflower. But if we see Palestine soup on a menu we may expect that its principal ingredient will be this artichoke. The Jerusalem artichoke is often found growing wild or in the old gardens serving to screen some unsightly corner with its tall stalks, large leaves and yellow flowers. Before these plants start in the spring their tuberous roots are crisp like a radish, without pungency, and of an earthy flavor which is not unpleasant.

Sometimes they are dug in the fall and packed in sand to use as desired.

The French or globe artichoke is a less hardy plant and is not grown in this country as much as it should be. They are grown abundantly in France and Italy and are much less expensive than in this country. Occasionally they are raised successfully even in southern New England. In the city markets they generally cost from 25 cents apiece upward; again they may be found in a huckster's cart at a few cents each.

Botanically the two plants are unrelated and different parts of them are used as food. The underground tubers of the Jerusalem artichokes resemble small potatoes and may be eaten raw like a radish or cooked like potatoes; but they are not mealy, being rather waxy in texture.

The undeveloped blossom of the French artichoke is the edible portion. This resembles a giant thistle or burdock blossom. Coarse loose leaves are attached to a flat base and enclosed within the leafy portions is the "choke," the purplish flowerets. The choke is not eaten and is removed before the other part is served.

The usual mode of preparation is to wash, trim and parboil the artichoke until the heart or bottom is tender and the leaves are easily pulled away from it, the time depending upon the size and freshness of the plant. Young and tender artichokes, bleached like celery, are sometimes served raw as a salad or relish with either French or mayonnaise dressing, but most of those in our market are unfit to serve even in this way without the preliminary cooking.

Then the artichoke whole or in portions is served with the sauce or dressing beside it and each leaflet or sepal is detached and the tender end dipped in the sauce and bitten off, much as the tender portion of asparagus is eaten. The bottom or heart, the choice morsel, is thus left free to eat last with the fork. In formal and sumptuous repasts the leaves are discarded and only the bottoms used. These may be cut in quarters, dipped in butter or egg and crumbs and fried like fruit fritters, or sliced or cut in dice and served hot in hollandaise or other rich sauce, or cold with mayonnaise as a salad. Sometimes the parboiled artichokes are stuffed after filling the space occupied by the choke with some savory force meat such as is used to stuff peppers or tomatoes. These are then baked or braised and served as a separate course.

The canned artichoke bottoms are always available and often less expensive than the fresh ones. These may be heated and prepared in any of the ways already suggested. Perhaps more often they are used for salad alone or in combination with other vegetables or fruits. Sometimes the bottom is used as a base on which to serve hot spinach or mushrooms, or the "eye" of a lamb chop. For an individual salad a small mould of jellied fish or chicken may be turned out on the artichoke bottom, surrounded with lettuce leaves, dressed with mayonnaise and garnished with capers or pimentoes. Another time the artichokes may be sliced thin and arranged with alternate slices of tomato or pimento and prepared with a French dressing.

A quaint old book published in London in 1744 ("Adam's Luxury and Eve's Cookery") gives these directions for keeping artichokes:—

"Boil as much water with salt as you judgge necessary for your quantity of artihcokes. When boiled let it stand till the salt is settled, then put it in the barrel you intedn to keej your artiechokes. Blanch your artichokes in boiling water till yo ucan take out the echokes, then wash them till you are sure they are clean and put them in the pickle, pouring oil or buttter on the top to keep out the air, and cover it very close for the same purpose. When you use them steep them in fresh water to take away the sailt."

The same book gives these recipes:—

"A frficassy of artichokes.—Scrape the bottoms clena, then cut them and boil them, but not too soft; then stove them in a little cream seasoned with salt, pepper and nutmeg; thicken it with the yolks of four eggs and melted butter and serve it up."

"Artichoke Pye.—Take the bottoms of eights artichokes, boiled anr cliced, season them with sweet spice mixed with the marrow of three bones and a few gooseberries or grapes; on these lay yolks of hard eggs, mace, citron and dates; cover all with butter. Bake it, and when done, pour in hot wine."

The Art of Cookery, by Mrs. Glasse, the edition of 1798, gives several recipes for preparing artichokes, among them this one for drying the bottoms:—

"Boil them just so as you can pull off the leaves and the choke, cut them from the stalks, lay them on tin plates, set them in a very cool oven and repeat it till they are quite dry; then put them in a paper bag, tite them up close, and hang them up in a dry place. Keep them in a dry place; and when you use them lay them in war water till the yare tender. Shift the water two or three time. They are fine i nalmost all sauces cut to little pieces, and put in just before your sauce is enough."

Brussells sprouts are like diminutive cabbage and grow in the leaf axils around a tall stalk. The plant is ornamental in the vegetable garden, and deserves cultivation quite as much as its relatives, the cabbage and cauliflower. The sprouts may be prepared and served in any of the ways suitable for cabbage. They are sold in small baskets like berries during the fall and early winter. To prepare, trim a layer from the stem end and take off any imperfect outer leaves, then soak in cold salted water to induce any insects to come out from the sheltering leaves. When ready to cook them examine again carefully then put in boiling salted water and cook uncovered for twenty to thirty minutes or until tender, and drain.

The simplest way to serve the Brussells sprouts usually is the best, as it is with any delicate vegetable; dress them with butter or cream when served hot or with French dressing for a salad. Creamed sprouts may be served in the little timbale cases. Sometimes they are sauted after boiling. Drain them well and place on a cloth to absorb moisture. Then put in a pan with melted butter and seasoning and shake or stir gently until the butter is absorbed and the outer leaves begin to brown.

Another excellent vegetable is still unknown in many households. Some one has called it a calmer of irritated nerves. This is also called the turnip-rooted celery, or celery knobs, or German celery. It looks like the common celery, but the roots is much larger. The stalks seldom are blanched, but sometimes are used for flavoring soups. The roots should be thoroughly washed and trimmed and may be pared before or after cooking; if before, the water in which they are cooked should be reserved for a sauce or soup. The flavor of the root is rather higher and sweeter than that of ordinary celery. The time of cooking varies from a half hour to an hour. A satisfactory way to serve it is sliced or diced in a white sauce made by thickening milk or cream and some of the water in which the root was cooked.

Dasleen is a vegetable recently introduced into this country by the United States Department of Agriculture